

## Coconut Berry Tart

- 10 ounce box shortbread cookies, finely crushed
- 6 tablespoons butter, melted
- 1/2 cup sugar, divided
- 1 cup sweetened flaked coconut
- 1 (13 1/2-ounce) can coconut milk, divided
- 1 (1/4-ounce) packet unflavored gelatin
- 1 1/4 cups heavy cream
- 1/2 teaspoon vanilla extract
- 3 cups fresh berries (strawberries, blueberries, raspberries, blackberries, etc.)

In a large bowl, combine shortbread crumbs, melted butter and 1/4 cup sugar, stirring well. Add coconut, stirring to combine. Press firmly into bottom and up sides of a 9 inch round tart pan with a removable bottom. Bake at 350 degrees for 12 minutes. Let cool completely. In a small bowl, combine 1/2 cup coconut milk and gelatin. Let sit for 10 minutes to bloom. In a large saucepan, combine remaining coconut milk and remaining 1/4 cup sugar. Bring to a simmer over medium heat, stirring until sugar has dissolved. Add gelatin mixture to hot coconut milk. Cook, whisking well, until gelatin has dissolved, 3-4 minutes. Let cool to room temperature (approximately 30 minutes). If mixture does begin to set, whisk until smooth. In a large bowl, beat cream at medium-high speed with an electric mixer until stiff peaks form. Mix in the vanilla extract. Pour a little of the cooled gelatin mixture into the cream and fold in until mixed. Repeat until all of gelatin and cream is mixed together. Cover with plastic wrap on the surface of the mixture and refrigerate until set. Spoon whipped cream mixture into prepared crust. Top with berries just before serving.